DINING
DELIGHTS

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"DINING DELIGHTS" has been prepared in response to your many letters. You have asked for recipes for our newer products — French's Instant Potato and French's Good Luck Pie Crust Mix and Pie Fillings. You have also requested new uses of your old favorites — French's Cream Salad Mustard, Colman's Dry Mustard and French's Worcestershire Sauce. Many of you have become interested in spice and herb cookery and so I have included recipes for their use.

Just imagine being able to prepare a large bowl of mashed potatoes like the one pictured on the cover in one minute without having to lug home the potatoes, store, wash, peel, or mash them! You can do just that when you use French's Instant Potato and I hope you will be able to try this amazing new product soon. There are endless other ways of using French's Instant Potato; many of these recipes are pictured throughout the booklet and I hope you will try them.

I have tried to suggest meals that are appetizing-looking as well as nutritious and flavorful. The recipes include a few tricks in the use of condiments, flavorings, spices, and herbs that will make your men-folk beg for more.

If you haven't tried French's Good Luck Pie Crust Mix and Pie Fillings you *really* have a thrill ahead of you! Your pastry will be tender and delicious and the fillings just the way you like them. Try the Pastry Surprises on page 21 and the Tarts on page 23 the next time you entertain. Don't overlook the Lemon Pineapple Cream for Sunday dinner, recipe on page 12.

Each recipe in this booklet has been carefully selected and tested again and again for accuracy, dependability, and deliciousness so that whether you are a young bride or a homemaker with years of experience you may use them with confidence.

One final word of caution to you new cooks — I have used standard measuring cups and measuring spoons and level measurements while preparing all of these recipes, so if you want your foods to look and taste like those pictured, be sure to use accurate measurements.

As you use this recipe booklet or develop new uses for our products, won't you write and tell me about your results? I am especially interested in learning which recipes you like best and which least. I have given you a lot of my ideas, now I'd like to hear from *you!*

Cordially

Carol French

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Spiced Cranberries

(pictured on cover)

1 cup sugar
Juice and chopped rind of 2 oranges
6 French's Whole Cloves
2 teaspoons French's Cinnamon pieces
2 cups cranberries

Pick over and wash cranberries. Moisten sugar with orange juice, add chopped rind and boil 5 minutes. Add spices and cranberries. Cook until cranberries burst. Cool and serve. Yield: 2½ cups.

Green Beans — Mustard Sauce

(pictured on cover)

1½ tablespoons bacon fat
3 tablespoons flour
2 teaspoons French's Cream Salad Mustard
1 teaspoon salt
⅛ teaspoon French's Black Pepper
1½ cups milk
3 cups cooked green beans

Melt bacon fat in sauce pan, blend in flour, seasoning and mustard. Add milk stirring constantly, cook until thickened. Add beans; heat and serve. Yield: 6 servings.

Roast Chicken with French's Instant Potato Dressing

(pictured on cover)

1 four lb. roasting chicken
3 cups stale bread cubes (firmly packed)
½ cup French's Instant Potato powder
2 teaspoons French's Rubbed Sage
1 teaspoon salt
⅛ teaspoon French's Pepper
½ teaspoon French's Celery Salt
1 medium onion, minced
1½ cups milk
¼ cup butter or margarine

Prepare dressing, combining bread cubes, French's Instant Potato powder, sage, salt, pepper, celery salt and onion. Heat milk and butter over low flame until butter is melted; add to bread mixture; mix thoroughly. Clean chicken. Sprinkle cavity with 1 teaspoon salt and a pinch of pepper. Stuff and truss chicken. Place on rack in open roaster. Rub with 2 tablespoons butter or margarine; sprinkle with a mixture of 1 teaspoon salt, pinch of French's Pepper and ½ teaspoon French's Paprika. Roast in moderate oven (350° F.) calculating 25 minutes per pound weight before stuffing.

Cod Fish Cakes

(pictured at right)

2 cups mashed potato — make with:
1½ cups water
½ teaspoon salt
½ cup milk
½ cup French's Instant Potato powder
2 tablespoons butter or margarine
1 egg, slightly beaten
¼ teaspoon French's White Pepper
Dash of French's Nutmeg
2 cups salt cod fish, freshened

Prepare mashed potato (approximately 2 cups) using first four ingredients listed in this recipe. Mix as outlined on French's Instant Potato package. Add butter, pepper, nutmeg and egg. Beat until light and fluffy. Freshen fish according to directions on fish package. Add fish to potato mixture and mix well. Chill. Shape into balls or patties. Roll in French's Instant Potato powder. Fry in deep fat heated to 390° F. or brown in a little fat in a frying pan. Drain on absorbent paper. Yield: 8 patties.

Celery Seed Dressing

(pictured at right)

⅓ cup sugar
1 teaspoon Colman's Dry Mustard
½ teaspoon French's Paprika
1 teaspoon salt
1 tablespoon grated onion
⅓ cup + 2 tablespoons vinegar
1 cup salad oil
1 tablespoon French's Celery Seed
¼ clove garlic (optional)

Mix sugar, mustard, paprika, salt and onion with one half of vinegar. Add oil gradually while beating with rotary beater. Add remainder of vinegar. Add celery seed last. Put garlic in jar if desired. Excellent with fruit salads.

Chocolate Cake

(pictured at right)

1 cup mashed potato — make with:
¾ cup water
¼ cup milk
¼ cup French's Instant Potato powder
⅔ cup shortening
2 cups sugar
3 eggs, separated
2 cups sifted cake flour
3 teaspoons baking powder
½ teaspoon salt
1 teaspoon French's Cinnamon
½ teaspoon French's Allspice
½ teaspoon French's Nutmeg
½ cup cocoa
½ cup milk

Prepare mashed potato (1 cup) using first three ingredients listed in this recipe. Mix as outlined on French's Instant Potato package. Cream shortening and sugar. Add egg yolks and hot mashed potato; mix well. Mix and sift flour, baking powder, salt, spices and cocoa; add alternately with milk to first mixture. Beat egg whites stiff; fold in. Pour into 2 greased and floured 10 inch layer cake pans. Bake in a moderate oven (350° F.) about 45 minutes or until cake tester comes out clean. This is a large cake which keeps well.

Stuffed Frankfurters

(pictured at right)

2 cups mashed potato — make with:
1½ cups water
½ teaspoon salt
½ cup milk
½ cup French's Instant Potato powder
¼ cup chopped parsley
¼ cup minced onion
1 tablespoon chopped pimiento
⅛ teaspoon French's Black Pepper
1 tablespoon melted butter or margarine
French's Cream Salad Mustard
8 Frankfurters

Prepare mashed potato (approximately 2 cups) using first four ingredients listed in this recipe. Mix as outlined on the French's Instant Potato package. Add parsley, onion, pimiento and pepper. Cover frankfurters with boiling water and allow to stand 8 minutes. Split frankfurters lengthwise, spread with mustard. Stuff frankfurters with first mixture. Brush with melted butter. Place on broiler rack. Broil 10 minutes or until delicately browned.

Broiled Tomatoes

(pictured at right)

Mix 2 tablespoons mayonnaise with 2 tablespoons French's Cream Salad Mustard. Spread on four tomato halves. Broil until lightly browned.

"Wow" Cocktail

When ready to serve pour as many glasses of chilled tomato juice as needed. Add a pinch of salt and pepper and 1 teaspoon French's Worcestershire Sauce to each glass of tomato juice.

Tulip Apples

(pictured at right)

1 package French's Good Luck Pie Crust Mix
6 apples (medium size)
¾ cup sugar
1 teaspoon French's Cinnamon
½ teaspoon French's Nutmeg
2 tablespoons butter or margarine

Prepare pie crust according to directions on the box. Roll ⅛ inch thick and cut in strips 6 inches long and 2 inches wide. Place strips in the form of a cross. Place cored apples on center of pastry. Mix spice, sugar. Fill apples with sugar. Dot with butter. Pinch pastry around apples to form a tulip. Bake 10 minutes in a hot oven (450° F.), then in a moderate oven (350° F.) until tender. Serve with:

Spiced Cream

1½ cups light cream
1 tablespoon sugar
⅛ teaspoon French's Powdered Cloves
¼ teaspoon French's Cinnamon
¼ teaspoon French's Nutmeg
¼ teaspoon French's Vanilla

Combine all ingredients in a sauce pan. Heat mixture to a scald. Serve hot.

Ginger Glazed Carrots

(pictured on page 5)

8 small carrots
3 tablespoons butter or margarine
½ teaspoon French's Ginger
2 tablespoons sugar

Boil whole carrots or strips of small carrots until almost tender. Rub off skins under cold water. Dry thoroughly. Heat butter and ginger in a heavy skillet. Roll carrots in sugar and place in skillet. Simmer until glazed, turning frequently. Yield: 4 servings.

Poppy Seed Sauce (for vegetables)

¼ cup butter or margarine
½ lemon, juice
1 teaspoon French's Poppy Seeds
¼ teaspoon French's Paprika
Dash French's Cayenne Pepper

Melt butter or margarine; add remaining ingredients. Pour over hot asparagus, broccoli or cauliflower.

Savory Onions

(pictured on page 13)

1 lb. small white onions
¼ teaspoon French's Thyme
⅛ teaspoon French's Black Pepper
4 French's Whole Cloves
¼ teaspoon French's Nutmeg
3 French's Bay Leaves
¼ teaspoon French's Garlic Seasoning
¼ teaspoon salt
2 tablespoons butter or margarine, melted
1 tablespoon minced parsley

Peel onions. place in saucepan with thyme, pepper, cloves, nutmeg, bay leaves, garlic seasoning and salt. Add enough boiling water to cover. Cook until tender; drain. Add melted butter or margarine and parsley. Yield: 4 servings.

California French Dressing

½ cup ketchup
3 tablespoons powdered sugar
1 cup salad oil
½ cup vinegar
¼ teaspoon French's Garlic Seasoning
¼ teaspoon French's Onion Seasoning
¼ teaspoon French's Celery Salt
¼ teaspoon salt
¼ teaspoon French's Black Pepper
1 teaspoon Colman's Dry Mustard
4 teaspoons French's Worcestershire Sauce

Measure all ingredients into mixing bowl. Beat with rotary egg beater. Pour into covered pint jar. Shake well before serving. Yield about 1¾ cups.

Potato Salad

(pictured on page 16)

4 cups cubed cooked potatoes
1 small onion, minced
2 tablespoons chopped parsley
1 cup chopped celery
1 teaspoon salt
¼ cup French Dressing (see recipe below)
3 hard cooked eggs
Lettuce
French's Paprika
Cooked salad dressing (see recipe below)

Combine potatoes, onion, parsley, celery and salt. Mix with French Dressing. Chill for two hours. Add Cooked Salad Dressing to moisten. Garnish with hard cooked eggs, lettuce and paprika. Yield: 6 servings.

Cooked Salad Dressing

1 teaspoon salt
1 teaspoon Colman's Dry Mustard
¼ teaspoon French's Paprika
Dash French's Cayenne Pepper
1½ tablespoons flour
1½ tablespoons sugar
1 egg, separated
¼ cup vinegar
¾ cup milk

Combine seasonings with flour and sugar. Blend with unbeaten egg yolk in top of double boiler. Add vinegar; mix well. Add milk. Cook over hot water for 10 minutes, stirring constantly. Cool slightly. Beat egg white stiff; fold in. Chill. Yield: about 1 cup.

Hot Dan's Cream Salad Mustard Dressing

4 tablespoons French's Prepared Mustard
2 tablespoons light cream or evaporated milk
2 tablespoons sugar
2 tablespoons vinegar
¼ teaspoon salt

Combine all ingredients in a bowl; beat with a rotary egg beater until light and fluffy. Yield: about 2/3 cup dressing.

French Dressing

1 teaspoon salt
¼ teaspoon French's Paprika
⅛ teaspoon French's Black Pepper
1 teaspoon Colman's Dry Mustard
½ teaspoon sugar
1 cup salad or olive oil
⅓ cup vinegar
1 peeled garlic clove (optional)

Combine dry ingredients in jar or bottle. Add oil and vinegar. Add garlic if desired. Cover tightly; store in refrigerator. Shake vigorously before serving. Yield: 1-1/3 cups.

Salmon Salad Platter

(pictured at right)

1 large can red salmon
¼ cup minced onion
½ cup diced celery
1 small cucumber
French's Paprika
3 hard cooked eggs
3 tomatoes
salad greens
¼ cup French Dressing
(see recipe on page 9)

Remove bones and skin from fish. Combine fish, onion and celery with French Dressing. Chill for an hour. When ready to serve arrange on a bed of greens (lettuce, cress, endive). Garnish with eggs, tomatoes, cucumber and French's Paprika. Yield: 6 servings.

Mustard Mayonnaise

(pictured at right)

1½ teaspoons salt
¼ teaspoon French's White Pepper
1 teaspoon French's Cream Salad Mustard
1 teaspoon sugar
¼ clove garlic, minced
½ cup Spiced Vinegar
(see page 30)
1 egg yolk
2 cups salad oil

Blend seasoning together with 2 teaspoons vinegar. Add unbeaten egg yolk and beat until smooth. Continue to beat, adding oil drop by drop until thickened, then alternate oil and vinegar. Yield: about 1 pint.

Strawberry Shortcake

(pictured at right)

1 package French's Good Luck Pie Crust Mix
½ teaspoon salt
3 teaspoons baking powder
1½ cups flour
2 tablespoons sugar
1 cup milk
2 quarts strawberries

Sift dry ingredients, add pie crust mix, blend. Add milk gradually. Mix just enough to moisten. Pat dough to ½ inch thickness and cut with a 2½ inch floured cutter. Bake in a hot oven (450° F.) 15-18 minutes. Place sliced, sweetened berries between layers and over top. Yield: 6 servings.

Spiced Pot Roast of Veal

(pictured at right)

- 5 lb. piece veal rump
- 1 tablespoon Colman's Dry Mustard
- 1 teaspoon French's Poultry Seasoning
- 2 tablespoons flour
- 1 tablespoon brown sugar
- 1 tablespoon salt
- 1/8 teaspoon French's Black Pepper
- 3 tablespoons fat or salad oil
- 2 tablespoons vinegar
- 1 large onion, chopped
- 1 tablespoon parsley
- 1 teaspoon French's Celery Seed
- 12 small carrots

Roll meat in mixture of mustard, flour, sugar, salt and seasonings. Brown well on all sides in a little fat or salad oil in a Dutch oven type utensil or one with a tight lid. Add vinegar, onion, parsley and celery seed. Cover, simmer for 2-2¼ hours or until tender. During last half hour of cooking, small whole carrots may be added. Make gravy from juice. Yield: 8 servings.

French's Pancakes

(pictured at right)

- ¼ cup French's Instant Potato powder
- ¾ cup sifted flour
- ¼ teaspoon salt
- 4 eggs, separated
- 1¼ cups milk

Mix French's Instant Potato powder, flour and salt. Beat egg yolks slightly, combine with milk and add slowly to dry ingredients, beating smooth. Beat egg whites stiff; fold into first mixture. Bake on hot griddle, turning to brown on both sides. Yield: about 2 dozen pancakes.

Lemon Pineapple Cream

(pictured at right)

- 1 package French's Good Luck Lemon Pie Filling
- ½ cup pineapple juice
- 1 egg, beaten
- 2 cups hot water
- 1 small can grated pineapple, drained
- ½ pint whipping cream

Mix lemon pie filling with pineapple juice in top of double boiler. Add well beaten egg. Stir in hot water gradually. Cook over hot water 10 minutes, stirring constantly. Cool and chill. Chill drained pineapple. Just before serving combine chilled lemon mixture with pineapple and whipped cream. Yield: 8 servings.

Ham Pinwheels

1 package French's Good Luck Pie Crust Mix
French's Cream Salad Mustard
2 cups ground, cooked ham
Mushroom Sauce (see recipe below)

Prepare pie crust mix as directed on package. Roll out in large rectangle, 1/8 inch thick. Spread with mustard, then with ham. Roll up like jelly roll. Slice crosswise in 1-inch slices. Arrange on baking sheet. Bake in hot oven (425° F.) 20 to 25 minutes, or until browned. Serve with mushroom sauce. Yield: 6 servings.

Mushroom Sauce

To contents of 1 can condensed mushroom soup, add 1/3 cup light cream and ½ teaspoon French's Worcestershire Sauce. Heat.

Deviled Swiss Steak

1 tablespoon Colman's Dry Mustard
¼ cup flour
French's Black Pepper
1½ lbs. round steak, cut 1-inch thick
Salt
Sauce (see recipe below)

Combine mustard and flour; pound into steak. Season with salt and pepper. Brown on both sides in a little fat or salad oil in deep skillet or Dutch oven. Add sauce.

Sauce

1 cup thinly sliced onions
1 cup thinly sliced carrots
1½ cups canned tomatoes
2 tablespoons French's Worcestershire Sauce
1 tablespoon brown sugar

Combine all ingredients; pour over meat. Cover; simmer 2 hours, or until meat and vegetables are tender. Yield: 6 servings.

Meat Loaf

2 tablespoons French's Instant Potato powder
½ teaspoon salt
2 teaspoons Colman's Dry Mustard
1 teaspoon French's Onion Seasoning
½ teaspoon French's Celery Salt
⅛ teaspoon French's Black Pepper
1½ lbs. ground beef
1 egg, beaten
1 8 oz. can tomato sauce
1 tablespoon French's Worcestershire Sauce

Combine French's Instant Potato powder, salt and dry seasonings. Add meat, egg, tomato sauce and Worcestershire Sauce; mix well. Pack lightly in well-greased loaf pan. Bake in moderate oven (350° F.) 1 hour. Yield: 6 to 8 servings.

Baltimore Crabmeat Cakes

- 1 lb. fresh or quick-frozen crabmeat
- 1½ teaspoons salt
- 1 teaspoon French's White Pepper
- 1 teaspoon Colman's Dry Mustard
- 2 teaspoons French's Worcestershire Sauce
- 1 egg yolk
- 2 tablespoons mayonnaise
- 1 teaspoon minced parsley
- ⅓ cup French's Instant Potato powder
- 1 egg, slightly beaten
- ½ cup fine, dry bread crumbs

Pick over crabmeat, removing bits of shell. Drain thoroughly. Combine with seasonings, egg yolk and mayonnaise. Form into cakes. Dip in potato powder then in beaten egg, then in crumbs. Fry in hot, greased frying pan. Yield: 4 servings.

Baked Fish Fillets Atlantis

- 1 lb. haddock or cod fillets
- French's Cream Salad Mustard
- ¼ cup French's Instant Potato powder
- ½ teaspoon salt
- ¼ teaspoon French's White Pepper
- 1 onion, thinly sliced
- 2 tablespoons butter or margarine
- 1 cup milk

Brush fillets on both sides with French's Cream Salad Mustard. Combine potato powder, salt and pepper. Coat fillets on both sides with this mixture. Place fillets in shallow greased baking pan. Separate onion slices into rings; place on fillets. Dot with butter or margarine. Add milk. Bake in hot oven (400° F.) 20 to 25 minutes. Yield: 4 servings.

Welsh Rarebit

- 2 tablespoons butter or margarine
- 1 lb. American Cheddar cheese, grated
- 1 cup milk
- Pinch French's Cayenne Pepper
- ⅛ teaspoon French's White Pepper
- 2 teaspoons French's Cream Salad Mustard
- ½ teaspoon salt
- ¼ teaspoon French's Paprika
- 1 teaspoon sugar
- 2 teaspoons French's Worcestershire Sauce
- 2 egg yolks, or 1 egg, slightly beaten

Melt butter or margarine in top of double boiler over hot water. Add cheese. When it begins to melt, add milk, 1/3 cup at a time. Blend seasonings, sugar and French's Worcestershire Sauce. Stir into cheese mixture. Blend thoroughly. Pour a little of the hot mixture on egg yolks; then add this to mixture in double boiler; blend well. Serve on toast or crackers. Yield: 6 servings.

French
MUSTARD

Barbecue Sauce

(pictured at left)

2 tablespoons butter or margarine
1 medium onion, minced
1 small green pepper, minced
2 tablespoons brown sugar
2 tablespoons French's Cream Salad Mustard
1 tablespoon French's Worcestershire Sauce
1 teaspoon salt
¾ cup ketchup

Melt butter or margerine; add onion and green pepper; cook slowly 2 minutes. Add remaining ingredients; simmer 10 minutes. Yield: 8 servings.

French Doughnuts

(pictured at right)

1 cup mashed potato — make with:
¾ cup water
¼ cup milk
¼ cup French's Instant Potato powder
¼ cup shortening
1 cup sugar
2 eggs or 4 egg yolks, slightly beaten
¼ cup milk
3½ cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
¼ teaspoon French's Nutmeg
½ teaspoon French's Cinnamon

Prepare 1 cup mashed potato using the first three ingredients listed in this recipe. Mix as outlined on French's Instant Potato package. Cream shortening and sugar. Add eggs and mashed potato; beat well. Stir in sifted dry ingredients. Add milk. Roll out ½ inch thick on lightly floured board. Cut with doughnut cutter. Fry in deep fat heated to 375° F. about 3 minutes or until golden brown, turning once. Drain on absorbent paper. Yield: about 2 dozen.

Mincemeat Turnovers

Prepare French's Good Luck pastry as directed on the package. Cut pastry in 3 inch rounds. Fill with Mincemeat. Fold over. Press edges together. Bake in hot oven 450° F. 20 minutes.

Refrigerator Rolls

(pictured on page 13)

1 cup mashed potato — make with:
¾ cup water
¼ cup milk
¼ cup French's Instant Potato powder
1 package granular yeast
½ cup lukewarm water
1 cup milk
⅔ cup shortening
½ cup sugar
1½ teaspoons salt
2 eggs, well beaten
6 cups sifted all-purpose flour

Prepare mashed potato (1 cup) using first three ingredients listed in this recipe. Mix as outlined on French's Instant Potato package. Soften yeast in lukewarm water. Scald milk, pour over shortening, sugar, salt and mashed potato. Cool until lukewarm. Add yeast, well beaten eggs and 3 cups flour. Beat until very smooth and light. Add not more than 3 cups of flour — to make a dough firm enough to knead. Knead on a floured cloth or board until smooth and elastic (about 10 minutes). Place dough in a greased bowl. Brush top with melted shortening. Cover closely and place in refrigerator until needed. When rolls are ready to be baked, use as much dough as needed. Return remaining dough to refrigerator. Shape rolls as desired. Brush with melted shortening. Let rise until double in bulk. Bake in a hot oven (400° F.) 15-20 minutes. This dough may be baked without refrigerating it.

Refrigerator Roll Variations

Cinnamon Rolls — Use half of refrigerator dough. Roll dough to rectangular shape and ¼ inch thickness. Brush with melted shortening. Mix ½ cup sugar and 2 teaspoons cinnamon. Spread dough with cinnamon mixture and ½ cup seedless raisins, currants or candied fruit. Roll up like jelly roll. Cut in 1 inch slices. Place rolls, cut side down, in well greased baking dish, allow to rise until double in bulk. Bake in moderate oven (375° F.) 20-25 minutes.

Butterscotch Pecan Rolls — Prepare as cinnamon rolls but substitute following filling: ½ cup brown sugar and ½ cup chopped pecans. Grease baking dish thoroughly. Add layer of brown sugar and nuts. Place rolls on this mixture. Allow to rise. Bake as directed above.

Poppy Seed Rolls — Brush shaped rolls with melted shortening, sprinkle with poppy seeds. Place on a greased baking sheet. Allow to rise until double in bulk. Bake in a hot oven (400° F.) 20-25 minutes.

Saffron Sweet Bread

1 package dry yeast
1 tablespoon sugar
¼ cup lukewarm water
1 cup milk
¾ cup sugar
¼ cup shortening
1 teaspoon salt
½ teaspoon French's Saffron
¾ cup hot water
6 cups sifted all-purpose flour
½ cup seedless raisins
½ cup currants

Combine yeast and 1 tablespoon sugar; dissolve in ¼ cup lukewarm water. Scald milk; pour over remaining sugar, salt and shortening; stir until shortening dissolves. Soak saffron in ¾ cup hot water 10 minutes; strain; add saffron water to milk mixture. When milk mixture is lukewarm, add yeast mixture; mix well. Stir in 3 cups flour; beat smooth. Combine fruit with 1 cup of the measured flour; add; mix well. Add remaining flour (enough to make a soft dough). Knead until smooth and elastic. Let rise in warm place until double in bulk. Shape in 2 loaves. Let rise again until double in bulk. Bake in moderate oven (350° F.) 45 minutes.

French's Scones

(pictured on page 7)

1 cup hot mashed potato — make with:
- **¾ cup water**
- **¼ cup milk**
- **¼ cup French's Instant Potato powder**

1½ cups sifted flour
4 teaspoons baking powder
½ teaspoon salt
⅓ cup shortening
1 egg, beaten
Milk
Sugar

Prepare 1 cup mashed potato using first three ingredients listed in this recipe. Mix as outlined on French's Instant Potato package. Sift dry ingredients together; cut in shortening with 2 knives or pastry blender. Add mashed potato and egg; mix well. Roll out ½ inch thick on floured board. Cut into 3 inch squares. Cut each square in half to form 2 triangles. Brush tops with milk; sprinkle with granulated sugar. Bake in hot oven (450° F.) 12 to 15 minutes.

Cheese Souffle

¼ cup butter or margarine
¼ cup flour
Dash French's Cayenne Pepper
1 teaspoon salt
1 teaspoon Colman's Dry Mustard
1½ cups milk
½ lb. sharp American Cheddar cheese (grated)
6 eggs, separated

Melt butter or margarine. Combine flour and seasonings, blend into butter. Add milk; cook over hot water, stirring constantly until smooth and thickened. Turn off heat; add cheese; stir until melted. Add well-beaten egg yolks; mix well. Cool. Fold in stiffly beaten egg whites. Bake in greased 2-quart casserole in slow oven (300° F.) 1¼ hours. Serve immediately. Yield: 6 servings.

French's Cheese Dreams

8 thin slices bread
French's Cream Salad Mustard
8 slices American Cheddar cheese
¼ cup cream or top milk
2 eggs, slightly beaten
1 teaspoon French's Worcestershire Sauce
¼ teaspoon salt
French's Pepper
Fat or salad oil

Spread 4 slices bread with French's Cream Salad Mustard; top each with 2 slices of cheese. Cover with remaining bread. Press together firmly. Combine cream, eggs and seasonings. Dip sandwiches in egg mixture. Brown in small amount of fat or salad oil, turning to brown on both sides. Yield: 4 servings.

Refrigerator Cookies

(pictured at left)

1 cup shortening
2 cups brown sugar, firmly packed
1 egg, beaten
3½ cups sifted flour
1 teaspoon soda
1 teaspoon French's Cream Tartar
⅛ teaspoon French's Cloves
½ teaspoon French's Nutmeg
½ teaspoon French's Cinnamon
1 cup dates, chopped
1 cup chopped nutmeats
1 teaspoon French's Vanilla
¼ cup milk

Cream shortening and sugar, add beaten egg, mix and sift flour, salt, soda, Cream of Tartar and spices. Add half flour mixture to dates and nuts. Combine date and nut mixture with egg mixture. Add remainder of flour mixture alternately with milk to which vanilla has been added. Form in rolls; wrap in wax paper; chill in refrigerator several hours or overnight. Slice thin. Place on a greased cookie sheet. Bake in moderate oven (350° F.) 8-10 minutes. Yield: 4-5 dozen cookies.

Pastry Surprises

(pictured at left)

1 package French's Good Luck Pie Crust Mix
Anchovies
Stuffed Olives
Pineapple — slices, quartered and drained
Dates — stuffed with nuts
¼ cup sugar
½ teaspoon French's Cinnamon

Prepare pastry according to directions on the package. Roll in a large rectangle to ⅛ inch thickness. Cut pastry in 2 inch squares.

1. Place anchovy or olive in center of square and fold pastry around. Roll lightly in hand to form ball.
2. Place a quarter slice of pineapple on square, sprinkle with cinnamon and sugar. Fold pastry to form triangle over pineapple, press edges together.
3. Place stuffed date in center of pastry square, fold pastry around, pinch together. While hot sprinkle with cinnamon and sugar.

Bake Pastry Surprises on a cookie sheet in hot oven (425° F.) 10-12 minutes.

Cocoanut Kisses

(pictured at left)

½ cup hot mashed potato
1 teaspoon butter or margarine
1 lb. confectioner sugar
½ teaspoon French's Almond Extract
1 4 oz. can moist cocoanut

Measure mashed potato made with French's Instant Potato into a medium-sized bowl. Add butter. Beat in gradually the sifted confectioner sugar. Add French's Almond Extract and cocoanut. Mix thoroughly. Drop by spoonfuls on wax paper to harden.

Variation: ¼ cup cocoa or 1 square melted chocolate, 1 cup chopped nuts and ½ teaspoon French's Vanilla may be substituted for cocoanut and almond extract. Yield: 1¾ pounds.

Savory Ham Slice

(pictured at left)

2 tablespoons Colman's Dry Mustard
2 tablespoons water
1 slice tenderized ham, about 1½ inches thick (weight about 2 lbs.)
1 cup milk

Make a paste of the mustard and water. Spread on both sides of ham slice. Place ham in a shallow baking dish. Add milk and bake in a hot oven (325° F.) until ham is tender and nicely browned. Yield: 6 servings.

Bacon Dressing for Vegetable Salad

(pictured at left)

3 tablespoons bacon fat
2 tablespoons flour
1 tablespoon grated onion
¾ teaspoon Colman's Dry Mustard
1½ teaspoon salt
⅛ teaspoon French's Black Pepper
¼ teaspoon sugar
2 teaspoons French's Cream Salad Mustard
2 tablespoons vinegar
1 cup water

Melt bacon fat; stir in flour. Add onion; cook slowly 1 minute. Add seasonings, sugar, mustard and vinegar; blend. Add water, continuing to stir. Cook, stirring constantly until thickened. Yield: approximately 1 cup.

Hot English Mustard

(pictured at left)

¼ cup Colman's Dry Mustard
2 tablespoons water

Mix gradually with cold water to consistency of very thick cream, stirring well and breaking up all lumps. Allow to stand 10 minutes to develop full flavor. Never add fresh mustard to old. Mix as needed. This is excellent to serve with ham or for ham or cheese sandwiches.

Tarts

(pictured at left)

Make and bake tart shells from French's Good Luck Pie Crust Mix as directed on the package. Fill tarts with a variety of fillings such as French's Good Luck Lemon, Chocolate or Butterscotch Pie Fillings or fresh fruit.

Mocha Cream Pie

- 1 package French's Good Luck Chocolate Pie Filling
- 1 package French's Good Luck Pie Crust Mix
- 1 cup milk
- 1 cup strong coffee
- 1 cup heavy cream, whipped

Make and bake 9 inch pie shell, using French's Good Luck Pie Crust Mix as directed on the package. Empty contents of one package of French's Good Luck Chocolate Pie Filling into a sauce pan. Slowly add 1 measuring cup milk, blending thoroughly. Then add 1 cup of strong coffee. Stir constantly over moderate heat, being careful not to scorch. Cook until thickened (when first bubbles appear and mixture starts to boil). This should take 6 to 8 minutes. Cool. Pour filling into baked pie shell. Chill. Top with whipped cream. Yield: 1 9-inch pie.

Hermits

- 1½ cups sifted flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon French's Cloves
- 1 teaspoon French's Cinnamon
- 1 teaspoon French's Allspice
- ½ cup shortening
- 1 cup brown sugar, firmly packed
- 1 egg, well beaten
- 1 teaspoon French's Vanilla
- 1 cup seedless raisins
- 1 cup chopped nutmeats
- ¼ cup milk

Mix and sift flour, baking powder, salt and spices. Cream shortening and sugar until light and fluffy. Add egg and vanilla. Add raisins and nutmeats; mix well. Add dry ingredients alternately with milk. Chill. Drop by teaspoons about 2 inches apart on well-greased cookie sheet. Bake in moderate oven (375° F.) 12 to 15 minutes. Yield: about 4½ dozen cookies.

Economy Raisin Spice Cake

- 1 cup brown sugar
- 1¼ cups hot water
- ⅓ cup shortening
- ⅔ cup raisins
- ½ teaspoon French's Nutmeg
- 2 teaspoons French's Cinnamon
- ½ teaspoon French's Ground Cloves
- ½ teaspoon baking soda
- 2 teaspoons cold water
- 2 cups sifted flour
- 2½ teaspoons baking powder
- 1 teaspoon salt

Combine brown sugar, hot water, shortening, raisins and spices in 1½ or 2 quart saucepan. Stir over low heat until sugar dissolves. Bring to a boil; boil 3 minutes. Cool to lukewarm. Dissolve baking soda in cold water; add. Mix and sift flour, baking powder and salt; stir in gradually; beat smooth. Pour into greased and floured 8-inch square cake pan. Bake in moderate oven (325° F.) 50 minutes.

Chocolate Ice Cream

1 package French's Good Luck Chocolate Pie Filling
¼ cup sugar
2½ cups milk
1 egg, beaten
1 cup heavy cream
2 teaspoons French's Vanilla

Combine pie filling and sugar in top of double boiler. Add ½ cup milk slowly, stirring until smooth. Add egg and remaining milk. Cook over hot water, stirring constantly, until thickened. Cool. Whip cream; fold in with vanilla. Freeze in tray of automatic refrigerator, stirring every 30 minutes, until firm. Yield: 8 servings.

Date and Nut Tarts

(pictured on page 24)

1 package French's Good Luck Pie Crust Mix
1 package French's Good Luck Butterscotch Pie Filling
½ cup pitted, chopped dates
½ cup chopped nutmeats
1 cup heavy cream, whipped

Prepare pastry according to package directions. Make and bake 8 tart shells. Prepare butterscotch filling according to package directions; cool; fold in dates and nuts. Fill tart shells with this mixture. Garnish with whipped cream. Yield: 8 tarts.

Steamed Pudding

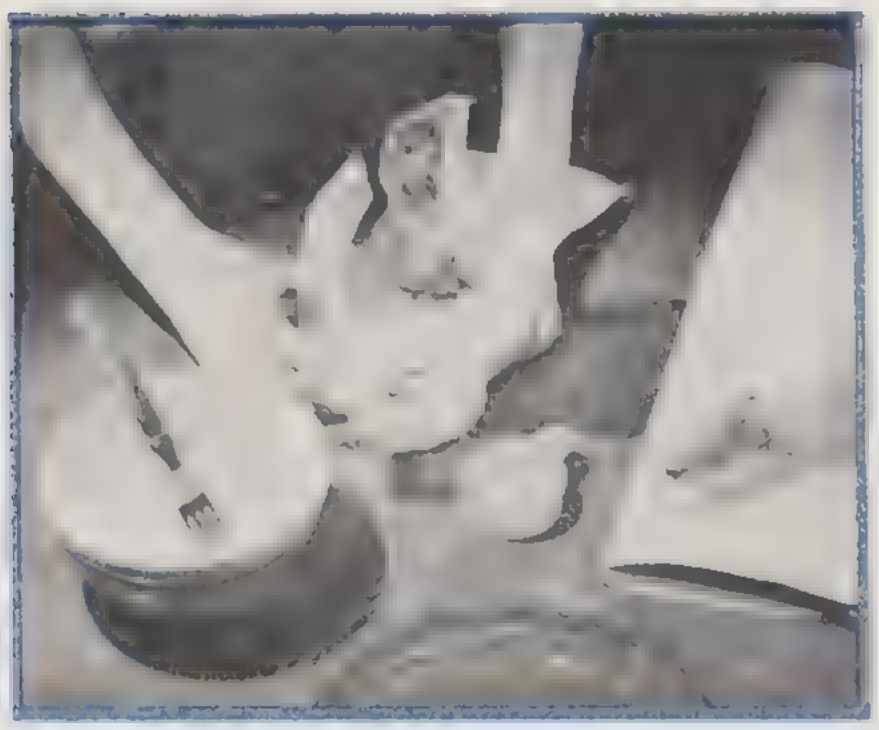
1 cup sifted flour
1 teaspoon French's Cinnamon
½ teaspoon French's Cloves
1 teaspoon baking soda
½ teaspoon salt
½ cup French's Instant Potato powder
1 cup raisins
⅓ cup chopped citron
⅓ cup chopped candied lemon peel
1 cup chopped walnuts
¼ cup shortening
1 cup brown sugar, firmly packed
2 eggs, beaten
1 cup grated raw carrots

Combine flour, spices, baking soda, salt and potato powder; add half of flour mixture to citron, lemon peel, walnuts and raisins; mix well. Cream shortening and sugar; add eggs and carrots; blend. Add plain flour mixture; beat until smooth. Add floured fruits and nuts; mix well. Pour into well-greased 1½ quart mold. Cover mold. Place on rack in steamer or deep kettle. Add enough boiling water to reach about 1/3 of the depth of the mold. Steam 2 hours. Serve with hard sauce. Yield: 8 to 10 portions.

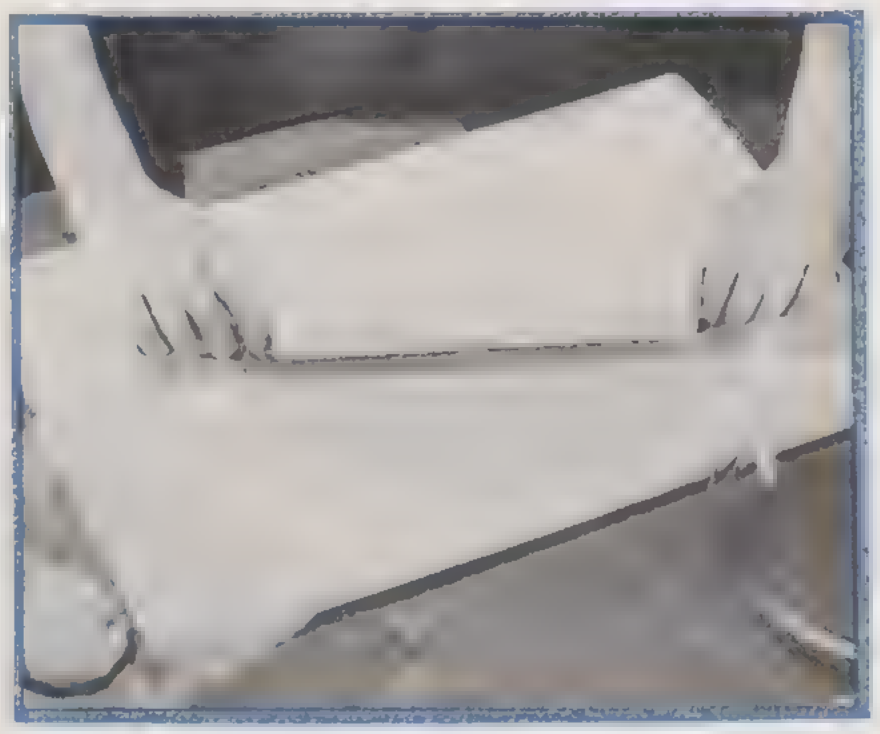
For That Super Pie

For tender flaky pastries do not handle any more than is absolutely necessary. Work quickly using a light touch when mixing, rolling and fitting pastry into the pan.

Add ¼ cup or four tablespoons of cold water, a few drops at a time, to the contents of a package of French's Good Luck Pie Crust Mix. Blend the mixture lightly with a fork to distribute water evenly. Mixture will be crumbly, not a solid mass.

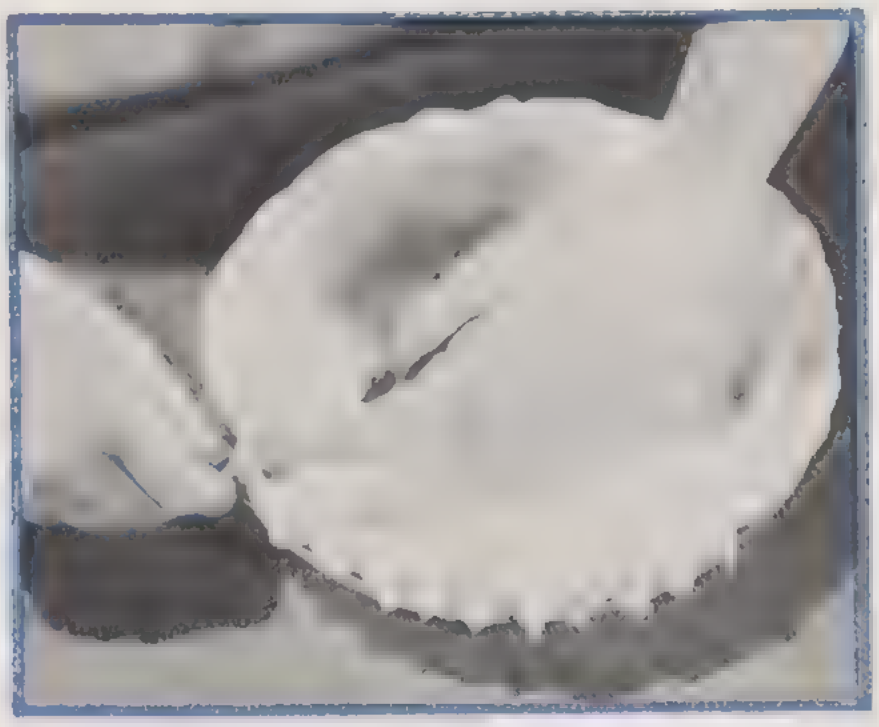


Place pie crust mix to which water has been added on a piece of wax paper and press it together gently to form a ball. Divide in two parts for upper and lower crust, two shells or one shell and tarts.



Place the pastry on a lightly floured pastry cloth or board. Roll lightly from center out until pastry is ⅛ inch thick and at least ½ inch larger than pie pan.

Fold pastry in half, then quarters. Place in pie pan. Gently unfold pastry and fit it loosely into pan. Pastry will extend over edge of pan. When making a double crust or custard pie chill before filling to prevent soggy under crust.



For rim on pastry shell, turn under pastry which overhangs to make a double layer for the fluted rim. Prick sides and bottom of pastry shell with a floured fork. Chill to set rim and prevent shrinkage. Bake in a hot oven (450° F.) for 12-15 minutes or until lightly browned.

For a two crust pie, place filling in shell. Roll and adjust top crust. Bake as directed in recipe for particular pie.

Lemon Cream Pie

1 package French's Good Luck Pie Crust
1 package French's Good Luck Lemon Pie Filling
2 eggs, separated
½ cup cold water
2 cups boiling water
1 cup heavy cream

Make and bake a 9 inch pie shell, using French's Good Luck Pie Crust Mix as directed on package. Empty contents of Good Luck Lemon Pie Filling package into a saucepan. Add egg yolks to cold water. Add this mixture to dry materials. Then add 2 measuring cups boiling water, stirring constantly. Cook over low heat until well thickened, 6 to 8 minutes. Cool and fold in stiffly beaten egg whites. Pour into baked pie shell. Whip cream; swirl on pie. Sprinkle with macaroon crumbs, if desired.

Individual Meat Pies

2 cups left-over cooked meat, diced
1 cup cooked peas
1 cup cooked carrots, sliced or diced
16 small cooked onions
2 cups thinned left-over gravy
1 teaspoon French's Worcestershire Sauce
1 package French's Good Luck Pie Crust Mix

Combine meat and vegetables. Combine gravy and Worcestershire Sauce; add to meat and vegetables; heat. Pour into 1 large or 4 individual casseroles. Prepare pie crust according to package directions. Roll out ⅛-inch thick. Cut to fit casseroles; place on top. Prick surface with a fork. Bake in hot oven (425° F.) 25 to 30 minutes. Yield: 4 servings.

Apple Pie

(pictured on page 17)

1 package French's Good Luck Pie Crust Mix
¾ cup sugar
⅛ teaspoon salt
1 tablespoon flour
1 teaspoon French's Cinnamon
¼ teaspoon French's Nutmeg
4 cups sliced tart apples
2 tablespoons butter or margarine

Prepare pastry according to package directions. Roll out under crust and fit into a 9 inch pie pan. Chill. Mix sugar, salt, flour and spices. Spread half the mixture over the pastry-lined pan. Fill with peeled, thinly sliced apples and remainder of sugar mixture. Dot with butter or margarine. Roll and fit upper crust. Turn up lower crust and flute edges together; this forms a wall to prevent juice from running out. Bake in a hot oven (450° F.) 10 minutes, then in a moderate oven (350° F.) 30 minutes.

French's
Celery Seed
French's
Mustard Seed
French's
Cloves
French's
Dill Pickle Mixture
French's
Pickling Spices
French's
Ground Turmeric
Colman's
Mustard

Mustard Pickles

(pictured at left)

1 quart large cucumbers, cubed
1 quart small cucumbers, whole
1 quart silver-skinned, onions
1 quart green tomatoes, chopped coarse
2 red sweet peppers, chopped fine
1 large cauliflower, broken into small pieces
1 quart water
½ cup salt
6 tablespoons Colman's Mustard
1 tablespoon French's Turmeric
1 cup flour
2 cups sugar
2 quarts vinegar

Wash vegetables; cover with brine solution made by mixing water and salt. Let stand 24 hours, bring to boil in same solution. Drain thoroughly. Mix together remaining ingredients, and cook until thickened. Stir in vegetables; heat thoroughly; empty into hot sterilized glass jars; seal. Yield: about 6 quarts.

Pickled Onions

(pictured at left)

4 quarts small white onions
1 quart white vinegar
¼ cup sugar
1 red sweet pepper, seeded and chopped
3 tablespoons French's Whole Allspice
3 tablespoons French's Mustard Seed
3 tablespoons French's Peppercorns

Peel onions to leave perfectly smooth. Cover onions and sweet pepper with boiling hot brine made by dissolving 1 cup salt and 1½ quarts boiling water, and leave in brine for 24 hours. Drain. Soak in fresh water 1 hour, and drain thoroughly. Mix vinegar, sugar and spices. Boil mixture 1 minute. Pack onions and peppers in clean, sterile, hot jars. Cover pickles with boiling syrup and seal jars. Cool jars and store in a cool place. Yield: about 6 pints.

Green Tomato Pickle

4 quarts green tomatoes
½ cup salt
6 large onions
½ cup sugar
3 red sweet peppers
3 green peppers
1 tablespoon French's Celery Seed
½ tablespoon French's Ground Allspice
½ tablespoon French's Cinnamon
½ teaspoon French's Cloves
¼ cup Colman's Mustard
3 cups vinegar

Chop tomatoes, sprinkle with the salt and leave overnight. In the morning drain off the liquor, chop the onions; combine tomatoes, onions and other ingredients. Place in kettle, cover with cider vinegar and simmer until tender, about 20 minutes. Turn into hot sterilized jars and seal. Makes about 8 pints.

Spiced Vinegar

1 teaspoon French's Whole Cloves
1 teaspoon French's Whole Allspice
1 teaspoon French's Whole Black Pepper
1 teaspoon French's Celery Seed
1 teaspoon French's Mustard Seed
1 teaspoon French's Whole Mace
1 French's Bay Leaf
1 quart vinegar
1 tablespoon sugar
1 teaspoon salt

Place all ingredients in 1 quart jar. Cover tightly. Let stand 2 weeks. Strain. Use in making salad dressings or for pickling beets.

Sliced Cucumber Pickles

30 small cucumbers
1 quart small onions
1 cup salt

Slice cucumbers and onions. Cover with brine solution (one cup of salt to one gallon water). Let stand overnight. In the morning drain and make the following dressing:

1 quart vinegar
2 teaspoons French's Celery Seed
2 teaspoons French's Cinnamon
2 cups sugar
2 teaspoons Colman's Dry Mustard
½ teaspoon French's Cayenne Pepper

Combine ingredients in order given and heat to boiling point. Add sliced cucumbers and onions and cook twenty minutes. Remove from fire and place immediately in sterilized jars and seal.

Corn Relish

(pictured on page 28)

18 cups fresh corn
4 cups chopped, peeled onions
2 cups chopped, seeded green peppers
1 cup chopped, seeded red peppers
1 cup brown sugar, firmly packed
1 cup corn syrup
¼ cup salt
3 tablespoons French's Celery Seed
3 tablespoons Colman's Mustard
1½ quarts cider vinegar

Cut the corn from the ears (do not scrape). Combine corn, onions and peppers. Then add remaining ingredients. Bring to a boil, cover and simmer 15 minutes, stirring occasionally to prevent scorching. Pour into hot sterilized jars and seal. Yield: about 8 pints.

Try These Taste Thrills!

1. When making gravy, add 2 teaspoons of French's Worcestershire Sauce just before serving.
2. For added zest, to an 8 oz. jar of commercial mayonnaise or salad dressing, add 1 teaspoon of Colman's Dry Mustard which has been mixed first with 1 teaspoon of water.
3. To each can of baked beans add 3 tablespoons French's Cream Salad Mustard; heat thoroughly and serve.
4. For a tasty sandwich mix together ½ can (7 ounces) tuna fish, ½ cup chopped celery, 1 teaspoon lemon juice, 1 teaspoon French's Cream Salad Mustard, 3 tablespoons salad dressing. Filling for 3 sandwiches.
5. When preparing stuffed eggs, remove yolks from hard cooked eggs. Mash yolks and add 1½ teaspoons salt and enough French's Cream Salad Mustard to form a smooth paste. Refill egg whites, garnish with French's Paprika.
6. Add celery seed to your cabbage or potato salad for added flavor.
7. Remember when making pork gravy to add an extra bit of French's Black Pepper; allow ¼ teaspoon to a cup of gravy.
8. A gourmet's sauce for lamb chops or ham — melt ½ glass currant jelly, then add an equal quantity of French's Cream Salad Mustard. Mix well and serve.
9. Make up a quantity of cinnamon sugar by mixing 3 teaspoons of French's Cinnamon with one cup of sugar. Use for cinnamon rolls, pinwheel biscuits, toast, pastry squares, etc.
10. Before baking ham, spread thinly with French's Cream Salad Mustard. Sprinkle with brown sugar. Garnish with French's Whole Cloves.
11. Split English muffins; spread with equal parts of butter or margarine and French's Cream Salad Mustard which have been creamed together. Top with a slice of cheese. Broil until cheese is melted and lightly browned.
12. To thicken gravy, add 2 tablespoons French's Instant Potato powder for each cup of meat juice. Sprinkle French's Instant Potato powder into hot meat juice stirring constantly. Add hot water or juice to obtain desired consistency. Add 1 teaspoon of French's Worcestershire Sauce for additional flavor.
13. For creamed or vegetable soups, chowders, stews, etc. add French's Instant Potato powder to thicken. Use 1 tablespoon for each cup of liquid. If a thicker consistency is desired use additional potato.
14. When frying fish, roll the fish in French's Instant Potato powder before cooking. The fish will have a crisp, even, brown coating of delicious flavor when cooked.
15. Roll butter ball in poppy or caraway seeds, serve on butter plate with hot rolls.
16. Add 2 tablespoons of French's Cream Salad Mustard to an 8 ounce can of salmon from which skin and bones have been removed. Mix thoroughly, chill and serve.

SILVO The silver shown on page 20 was polished with Silvo liquid silver polish. If you prize your silver so highly that you prefer to clean it personally — you will like Silvo. It is safe, effective, easy to use, and won't stain your hands.

A-48-16

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GOOD LUCK PIE CRUST MIX
French's
GOOD LUCK PIE CRUST MIX
BUTTERSCOTCH FLAVOR
GOOD LUCK
FOR USE WITH MILK TO MAKE
PIE FILLING
CHOCOLATE FLAVOR
GOOD LUCK
PIE FILLING
LEMON FLAVOR
GOOD LUCK
FOR USE WITH EGG TO MAKE
PIE FILLING
French's
Worcestershire Sauce
SILVER
Silvo
POLISH
PREPARED
Colman's
MUSTARD
PREPARED
Colman's
MUSTARD
French's
CELERY SALT
French's
Onion Seasoning
BRASSO
¼ LB. AVD.
Colman's
Mustard
French's
Ground Cloves
French's
Ground Cinnamon
French's
Ground Black Pepper
French's
PURE EXTRACT OF VANILLA
FRENCH'S WHOLE BLACK PEPPER
French's
WHOLE Black Pepper
French's
INSTANT potato
10 SERVINGS DELICIOUS MASHED POTATOES in 1 minute!
French's
A RECIPE FOR SALAD DRESSING
FRENCH'S PREPARED MUSTARD
WRITE FOR COMPLETE SET OF RECIPES
French's
PURE PREPARED MUSTARD
CREAM SALAD BRAND